



Tomato Chilli Crab Recipe

Can be use to cook seafood, such as prawns, sotong and crayfish.

Ingredients:

Crab	2kg
Tomato Sauce	325g
Egg	3 nos
Spring Onion	3 stalks
Celery	4 stalks
Tungsan Tomato Chilli Crab	240g
Tapioca Starch	1tbs
Water/Stock	1.5 liters

Cooking Method

1. Boil water or stock together with Tungsan Tomato Chilli Crab Paste.
2. Upon boiling, put in the fresh crab in & simmer for 5 to 10 minutes
3. Add in eggs and tapioca starch.
4. Season to personal preferences. (Optional)
5. Garnish with spring onion & celery. (Serve hot with fried bun or white rice)

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唐山番茄辣椒螃蟹酱食谱

适合烹煮海鲜,例如虾,虾婆,苏冬等。

用料:

螃蟹	2公斤
茄汁	325克
鸡蛋	3粒
青葱	3条
芫茜	4条
唐山番茄辣椒螃蟹酱	240克
茨粉	1汤匙
水/上汤	1500毫升

煮法:

1. 加入清水或1500毫升上汤,放入茄汁唐山番茄辣椒螃蟹酱一起煮滚。
2. 螃蟹放下锅炒,炒好后盖上5至10分钟。
3. 再加入鸡蛋打均匀,接着茨粉勾芡,以个人口味加入调味。
4. 最后放入青葱和芫茜翻炒(也可用在点缀),上碟。可佐配面包或白饭享用。

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唐山的品牌也包括:

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